

# Blast Chiller & Freezer

## Main Features

SMART CHILL - Variable air velocity.

RC50-26 - 50kg Blast Chill capacity per cycle or 25kg Blast Freeze capacity per cycle.

RC70-36 - 70kg Blast Chill capacity per cycle or 50kg Blast Freeze capacity per cycle.

Food product is required to be correctly portioned in Gastronorm pans/bakery trays.

- Removable and adjustable shelf runners able to accept Gastronorm pans and Euro standard 600mm x 400mm bakery trays.
- Temperature display in °C.
- Mode selection timer or four point Frigiprobe by internal food temperature.
- Automatic preservation mode at the end of cycle.
- Defrost feature removes ice from evaporator.
- R404A refrigerant - CFC free.
- Self-closing door magnetically seals. Door remains open past 90°C for convenient loading and unloading.
- Internal coved corners, removable door gasket.
- Water protection index rating IP459.
- Adjustable legs for levelling.

## RC50-26A Air cooled condensing unit

### RC50-26S Remote condensing unit version

(Remote condensing unit not included.)

### RC70-36S Air cooled remote condensing unit

(Remote condensing unit not included.)

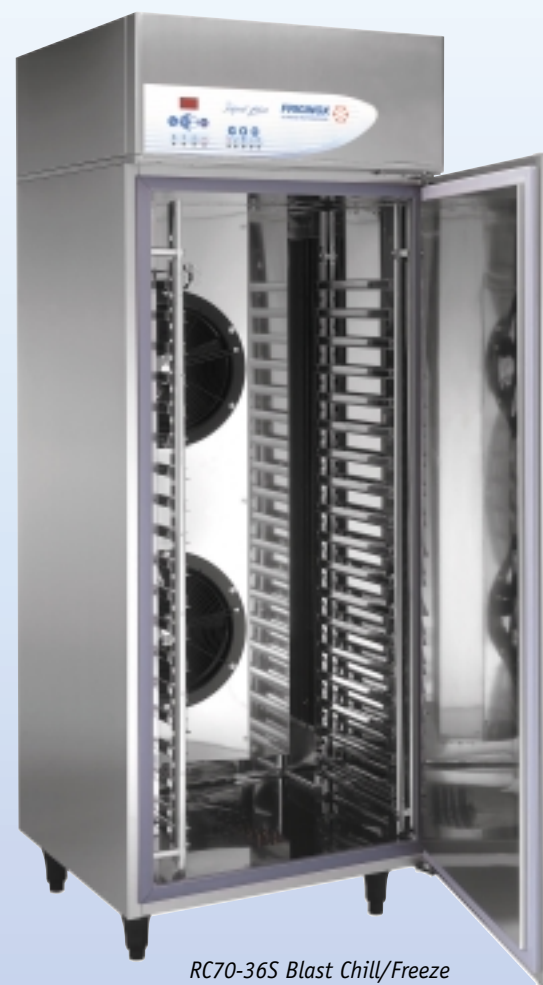
## Description

Foodservice & Bakery Reach-In Blast Chiller/Freezer designed to accept Gastronorm 1/1 pans or Euro 600mm x 400mm bakery racks.

**SMARTCHILL**



RC50-26A Blast Chill/Freeze



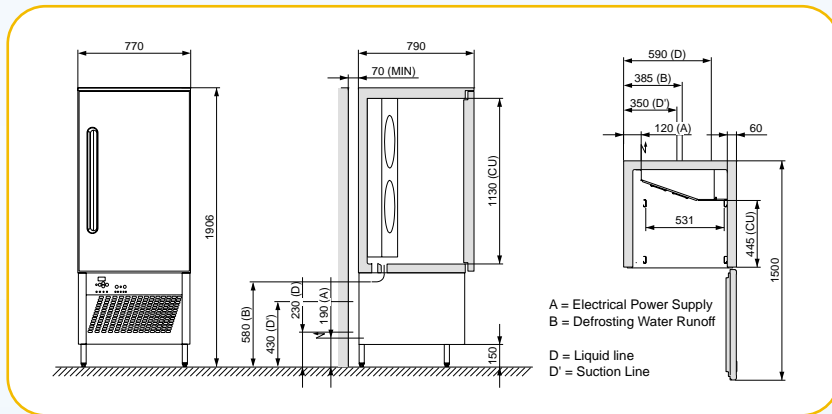
RC70-36S Blast Chill/Freeze

**MOFFAT**  
**FRIGINOX**  
FAST CHILL/FREEZE

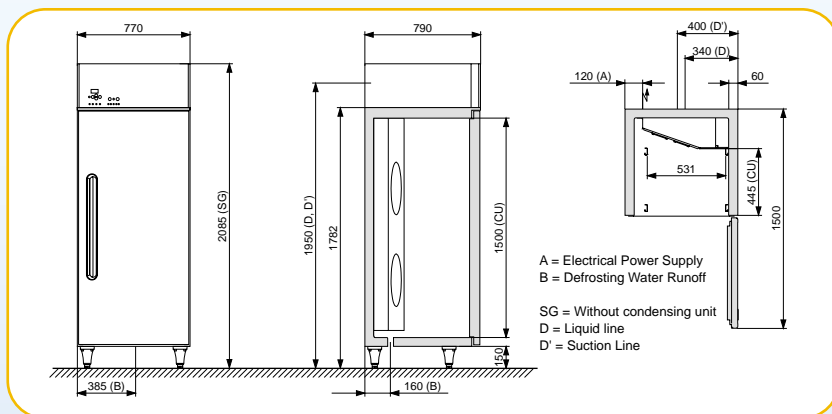


**The Smarter  
Way to Chill**

# Specifications



## RC50-26S



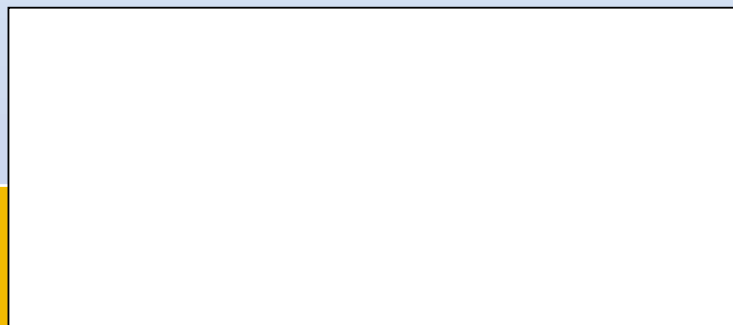
## RC70-36S

### Refrigeration Equipment RC50-26S only

- Complete remote condensing unit. Suitable for local conditions.
- Condensing capacity upright Blast Chiller 1000/3500W for the respective evaporation temperatures of -40/-20°C.
- Remote condensing unit with 'pump down' control.

### Refrigeration Equipment RC70-36S only

- Complete remote condensing unit. Suitable for local conditions.
- Condensing capacity upright Blast Chiller 2700/8600W for the respective evaporation temperatures of -40/-20°C.
- Remote condensing unit with 'pump down' control.



## RC50-26A, RC50-26S

### Dimensions

W 770mm x D 790mm x H 1906mm

### Kg capacity per cycle

Blast chilling from +70°C to +3°C temperature, capacity per cycle 50kg  
Blast freezing from +70°C to -18°C temperature, capacity per cycle 25kg

### Electrical rating

A; 400 - 415Vac 3P+N+E 50Hz 4000W  
S; 230 - 240Vac 1P+N+E 50Hz 580W

### Refrigerant type

R404A

### Standard pan capacity

14 GN 1/1 capacity  
14 Euro 600mm x 400mm  
Please specify when ordering

### Clearances

Top 70mm; Side 70mm

## RC70-36S

### Dimensions

W 770mm x D 790mm x H 2085mm

### Kg capacity per cycle

Blast chilling from +70°C to +3°C temperature, capacity per cycle 70kg  
Blast freezing from +70°C to -18°C temperature, capacity per cycle 50kg

### Electrical rating

230 - 240Vac 1P+N+E 50Hz 580W

### Refrigerant type

R404A

### Standard pan capacity

19 GN 1/1 capacity  
19 Euro 600mm x 400mm  
Please specify when ordering

### Clearances

Top 70mm; Side 70mm

### Disclaimer:

All unit capacities are based on subjective testing. Moffat accepts no liability for production values.



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